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NEWS 20 Dec 19 1907-1946 data and page images added to CA and CPlus
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=> s calcium phosphate#
L1 809 CALCIUM PHOSPHATE#

=> s yogurt# or yoghurt# or yogourt# or yoghurt# or milk or dairy
L2 144544 YOGURT# OR YOGHOURT# OR YOGOURT# OR YOGHURT# OR MILK OR DAIRY

=> s l1 and l2
L3 466 L1 AND L2

=> s l2/ti
L4 63074 L2/TI

=> s l3 and l4
L5 265 L3 AND L4

=> s yogurt# or yogourt# or yoghurt# or yoghurt#
L6 11962 YOGURT# OR YOGOURT# OR YOGHURT# OR YOGHOURT#

=> s l1 and l6
L7 16 L1 AND L6

=> d 1-16 all

L7 ANSWER 1 OF 16 FSTA COPYRIGHT 2002 IFIS

AN 2002:A0249 FSTA

TI Calcium citrate. The preferred calcium salt for the prevention of age-associated bone loss.

AU Koder, S.; Edelstein, S.

CS Gadot Biochem. Ind. Ltd., Haifa Bay, 26118, Israel

SO World of Food Ingredients, (2001), Oct./Nov., 66-68, 15 ref.
ISSN: 1566-6611

DT Journal

LA English

AB Use of calcium citrate for food fortification to prevent age-associated bone loss (osteoporosis) is discussed. Aspects considered include: the failure of a large percentage of western populations to meet the currently recommended guidelines for optimal Ca intake due to dietary habits; association of inadequate Ca intake with osteoporosis; the processes involved in age-associated bone loss; the strong rationale behind Ca supplementation for postmenopausal women and elderly people in general aged >65 yr; superiority of calcium citrate to other Ca salts as a food fortifier; better absorption of calcium citrate compared to calcium carbonate; recent clinical studies which reveal the ability of calcium citrate to suppress parathyroid hormone secretion and bone resorption in young people, elderly people and postmenopausal women; the greater bioavailability of Ca organic salts (e.g. calcium citrate, calcium gluconate, calcium lactate) compared to Ca inorganic salts (e.g. **calcium phosphate**, calcium carbonate); the recommendation to fortify foods with Ca in order to counteract the high phosphate content found in many foods, which interferes with Ca absorption

in the gut; availability of very low Pb Ca supplements, in response to public concern over Pb contamination of some Ca supplements; and the wide variety of foods which can be fortified with calcium citrate (e.g. cheeses, **yoghurts**, infant foods, desserts, cereals, snacks, soy milk, beverages).

CC A (Food Sciences)

CT DISEASES; FOOD ENRICHMENT; SALTS; CALCIUM CITRATE; FOODS; FORTIFICATION; OSTEOPOROSIS

L7 ANSWER 2 OF 16 FSTA COPYRIGHT 2002 IFIS

AN 1999(07):P0817 FSTA

TI Distribution of iron between caseins and whey proteins in acidified milk.

AU Hekmat, S.; McMahon, D. J.

CS Correspondence (Reprint) address, D. J. McMahon, Western Dairy Cent., Dep. of Nutr. & Food Sci., Utah State Univ., Logan 84322-8700, USA

SO Lebensmittel-Wissenschaft und -Technologie, (1998), 31 (7/8) 632-638, 36 ref.

ISSN: 0023-6438

DT Journal

LA English

AB The fate of iron in milk under various pH conditions (range 4.00-6.7) was determined by fortifying pasteurized skim milk with 100 mg of iron (Fe.sup.3.sup.+)/l. Particular attention was paid to whether iron binds preferentially to whey proteins or to caseins; the fate of Fe during **yoghurt** manufacture was also studied. pH-adjusted milk samples were subjected to ultracentrifugation, and the pellets (containing sedimented micellar proteins) and remaining serum analysed for Fe, Ca, P and protein profile. Upon centrifugation, it was found that not all caseins sedimented in the range 6.7-5.3; this was especially true for .beta.-casein. More Fe tended to sediment at pH .ltoreq.4. However, pellets had lower Fe contents when expressed on a protein basis, probably due to the lower Fe-binding affinities of denatured whey proteins. Fortification of milk with Fe also retarded solubilization of colloidal **calcium phosphate** making it necessary for a low pH to be used in order to obtain soluble calcium and phosphate levels comparable to nonfortified milk. Fe added to milk as FeCl.sub.3 or Fe.sub.C.sub.N was also preferentially retained within casein micelles when the milk was fermented during **yoghurt** manufacture.

CC P (Milk and Dairy Products)

CT CASEIN; FOOD ENRICHMENT; IRON; MILK; PH; PROTEINS MILK; WHEY; **YOGHURT**; CASEIN MICELLES; FE; FORTIFICATION; WHEY PROTEINS

L7 ANSWER 3 OF 16 FSTA COPYRIGHT 2002 IFIS

AN 1999(06):P0735 FSTA

TI Calcium fortified **yogurt** and methods of preparation.

IN Fleury, A. R.; Funk, D. F.; Patel, M. T.; Vala, W. D.

PA General Mills Inc.; General Mills, Minneapolis, MN, USA

SO United States Patent, (1998)

PI US 5820903

PRAI US @@@-885435 19970630

DT Patent

LA English

AB A Ca fortified **yoghurt** and its method of preparation are described. The **yoghurt** includes a **calcium phosphate** salt of reduced particle size (<150 .mu.m), and has a total Ca content of 500-1500 mg/170 g. **Yoghurt** base with a thickness of .gtoreq.1500 cps (at 5.degree.C) is prepared by conventional fermentation. A conc. slurry of **calcium phosphate** (pH adjusted to 4.0-4.6 by addition of an edible organic or mineral acid) is manufactured separately. Sufficient levels of **calcium phosphate** slurry are then mixed with the **yoghurt** base to provide the desired Ca content. [From En summ.]

CC P (Milk and Dairy Products)
CT CALCIUM; FOOD ENRICHMENT; PATENTS; **YOGHURT**; CA; FORTIFICATION

L7 ANSWER 4 OF 16 FSTA COPYRIGHT 2002 IFIS

AN 1998(11):P1879 FSTA

TI Anticarcinogenic activity of fermented dairy products.

AU Strnad, M.; Babus, V.

CS Hrvatski Zavod za Javno Zdravstvo Zagreb, Zagreb, Croatia

SO Mljekarstvo, (1997), 47 (3) 201-207, 13 ref.

ISSN: 0026-704X

DT Journal

LA Serbo-Croatian

SL English

AB There are reports that the lactic acid bacteria cultures used in the fermentation of milk have antimutagenic or anticarcinogenic properties. Anticarcinogenic activity of **yoghurt**, butter and cheese were considered in the light of these reports. It is considered that there is a fundamental relationship between intestinal bacteria, their metabolic products, nutrition and health. Studies showed that people who received lactobacilli produced less of the faecal enzymes that produce carcinogens. In vitro human lymphocyte experiments indicated that lactobacilli stimulate the local and systemic immune systems and that some have antioxidative properties. Effects of fermented dairy products on Ca ingestion and the role in carcinogenesis are also considered. Ca and **calcium phosphate** bind to free fatty acids and bile acids, resulting in weaker toxic effects on intestinal epithelial cells and lower cell proliferation. Results of studies on the effects of fermented dairy products on the occurrence of colonic cancer differ, possibly due to the use of different bacterial cultures. Reduced risks of breast and pancreatic cancer have been associated with ingestion of fermented dairy products. [From En summ.]

CC P (Milk and Dairy Products)

CT BACTERIA; FERMENTED DAIRY PRODUCTS; HEALTH; ANTICARCINOGENICITY; LACTIC ACID BACTERIA

L7 ANSWER 5 OF 16 FSTA COPYRIGHT 2002 IFIS

AN 1997(07):P0191 FSTA

TI Functional nutrition.

AU Anon.

SO Dairy Industries International, (1996), 61 (5) 43

ISSN: 0308-8197

DT Journal

LA English

AB Twelve new whey-based products sold under the Carbelac brand, produced by Carbery Food Ingredients of the Republic of Ireland, are described. These products are claimed to be an economic replacer for skimmed milk powder in **yoghurt** and ice cream products, allowing artificial additives to be replaced with a natural ingredient. 3 product groups are marketed, i.e. whey protein concentrates produced by ultrafiltration, co-dried blends of skim milk and whey, and a range of specialized dry blended dairy/nondairy ingredients developed for specific food applications. The new products include 4 of particular relevance to the dairy industry (Carbelac 617 and 35 915 [whey based products], Carbelac 75 113 designed for use in **yoghurt**, and Carbelac Calcium-P, a natural source of **calcium phosphate**).

CC P (Milk and Dairy Products)

CT DAIRY PRODUCTS; DRIED FOODS; MILK; PROCESSED FOODS; WHEY; DRIED SKIM MILK

L7 ANSWER 6 OF 16 FSTA COPYRIGHT 2002 IFIS

AN 1996(12):P0010 FSTA

TI Calcium absorption from dairy products, vegetables, and legumes in premenopausal women.

AU Kwang-Ok Park
 CS Purdue Univ., West Lafayette, IN 47907, USA
 SO Dissertation Abstracts International, B, (1996, thesis publ. 1995), 56 (7)
 3699-3700 Order no. DA9540294, 1104pp.
 ISSN: 0419-4217
 DT Dissertation
 LA English
 AB Absorption of Ca from dairy products, vegetables and legumes was studied. Ca absorption from dairy products was measured using a stable nonradioactive isotope, ^{44}Ca , as a tracer in healthy premenopausal women. Cheddar cheese, processed cheese and **yoghurt** were prepared from milk intrinsically labelled with ^{44}Ca . ^{44}Ca labelled tribasic **calcium phosphate** was incorporated into a cheese analogue. As a reference, ^{44}Ca labelled milk was used. Absorption of Ca was similar for all dairy products tested, averaging 31.2%. Absorption was not affected by lactose content, fermentation or chemical form of Ca. When vegetables labelled with radioactive ^{45}Ca were tested, high oxalate-containing rhubarb exhibited lower Ca absorption than low oxalate-containing sweet potatoes. Rhubarb with an oxalate content and oxalate:Ca molar ratio higher than those of spinach showed better Ca absorption. Absorption of Ca from spinach was lower than that of synthetic calcium oxalate salt, indicating other factors, such as size of calcium oxalate crystals in vegetables, may offset the anti-absorptive effect of oxalate in spinach. Dry beans showed reduced Ca absorption due to the presence of phytate and oxalate. In soybeans, the presence of high levels of phytate and oxalate did not reduce Ca absorption as much as in dry beans. [From En summ.]
 CC P (Milk and Dairy Products)
 CT BIOAVAILABILITY; CALCIUM; DAIRY PRODUCTS; MINERALS; NUTRITIONAL VALUES; VEGETABLES; CA

L7 ANSWER 7 OF 16 FSTA COPYRIGHT 2002 IFIS
 AN 1995(03):T0016 FSTA
 TI Application of starch hydrolysate to improve the physical properties of new low calorie sweetener composition including aspartame.
 AU Fujii, S.
 CS Ajinomoto General Foods Inc., 8 Honshio-cho, Shinjuku-ku, Tokyo 160, Japan
 SO Journal of Japanese Society of Food Science and Technology [Nippon Shokuhin Kogyo Gakkaishi], (1994), 41 (5) 363-371, 9 ref.
 ISSN: 0029-0394
 DT Journal
 LA English
 SL Japanese
 AB Use of starch hydrolysate was investigated to improve the storage stability and physical properties of a low calorie, aspartame-containing sweetener for use in **yoghurt**. Use of a starch hydrolysate with a low dextrose equivalent and added tertiary **calcium phosphate** improved the storage stability of the low calorie, aspartame-containing sweetener; starch hydrolysates with low monosaccharide and disaccharide contents gave optimal results. Optimum spray drying conditions to produce a sweetener with satisfactory solubility and bulking properties were determined. Spray dried powder blended with fruit powder showed no significant deterioration after 2 yr ambient storage. [From En summ.]
 CC T (Additives, Spices and Condiments)
 CT ADDITIVES; ASPARTAME; PHYSICAL PROPERTIES; SUGAR SYRUPS; SWEETENERS; STARCH HYDROLYSATES

L7 ANSWER 8 OF 16 FSTA COPYRIGHT 2002 IFIS
 AN 1992(06):P0046 FSTA
 TI Nutrient **yoghurt** from low lactose milk using a combined lactase-UF retentate procedure.

AU Rasic, J. L.; Kosikowski, F. V.; Bozic, Z.
 CS Fac. of Tech., Inst. 02, Univ. of Novi Sad, Novi Sad, Yugoslavia
 SO Milchwissenschaft, (1992), 47 (1) 32-34, 23 ref.
 ISSN: 0026-3788
 DT Journal
 LA English
 SL German
 AB A new type of protein-rich, low lactose and low sodium **yoghurt** is described. Lactose [concn.] of milk fortified with 4% dried skim-milk was greatly reduced by ultrafiltration (UF) and lactase treatment of reconstituted retentate. During fermentation lactose continued to decrease; the finished plain **yoghurt** contained 0.75% lactose, 0.85% galactose and 0.47% glucose. Addition of apple concentrate further reduced lactose and galactose in **yoghurt** by 10%. Pectin added to milk balanced calcium loss during UF and **calcium phosphate** added to the reconstituted retentate minimized loss of phosphorus. Apple concentrate added to **yoghurt** improved flavour and balanced loss of potassium during UF. The flavoured **yoghurt** possessed acceptable organoleptic and nutrient properties. Viscosity of this new nutrient **yoghurt** with added pectin was almost equal to that of **yoghurt** made from whole milk fortified with 4% dried skim milk.

CC P (Milk and Dairy Products)
 CT DAIRY PRODUCTS; DIETETIC FOODS; LACTOSE; SUGARS; **YOGHURT**; CULTURED MILKS

L7 ANSWER 9 OF 16 FSTA COPYRIGHT 2002 IFIS
 AN 1979(05):P0861 FSTA
 TI [Hydrolysis of lactose in the permeate from milk or whey by enzyme membrane reactor.]

AU Roger, L.; Maubois, J. L.; Thapon, J. L.; Brule, G.; France, Centre National de Coordination des Etudes et Recherches sur la Nutrition et l'Alimentation [Work Symposium]
 CS INRA, 65 Rue de Saint Briec, 35042 Rennes Cedex, France
 SO Annales de la Nutrition et de l'Alimentation, (1978), 32 (2/3) 657-669, many ref.
 DT Conference
 LA French
 SL English
 AB Low-lactose milk and milk products were obtained by continuous lactose hydrolysis of the permeate in a membrane enzymic reactor by a commercial .beta.-galactosidase. Under optimal conditions, i.e. pH 6.6, 33.degree. C, Ca elimination 15%, enzyme concn. 0.8 g/kg, 80% lactose hydrolysis was obtained at an output of 10 l./h/m.sup.2 of membrane (XM 50). 3 methods were proposed for demineralization, to avoid **calcium phosphate** deposit on and in the reactor membranes: complexing Ca by addition of sodium citrate, eliminating insoluble Ca salts before entry of the permeate into the reactor by 30 min heating at 70.degree. C, or by electrodialysis or ion exchange. The low-lactose milk was evaluated by a tasting panel: 60% of panelists rather liked the sweet taste of the hydrolysed milk. The product can be used for direct consumption, or for production of concn. milk, ice cream, **yoghurt**, and a 'milk sugar' sweetener prepared by concentrating lactose-hydrolysed and completely demineralized permeate. Nutritional aspects are discussed in terms of galactose metabolism. [See FSTA (1979) 11 5A346.]

CC P (Milk and Dairy Products)
 CT GALACTOSIDASES; LACTOSE; MEMBRANES; MILK; NUTRITION; SENSORY ANALYSIS; LOW; MEMBRANE ENZYMIC REACTORS; MEMBRANE ENZYMIC REACTORS # LOW; NUTRITIONAL; ORGANOLEPTIC EVALUATION

L7 ANSWER 10 OF 16 FSTA COPYRIGHT 2002 IFIS
 AN 1978(11):P1825 FSTA

TI [Effect of temperature on the structure and quality of milk.]
 Der Einfluss der Temperatur auf die Struktur und Qualitaet der Milch.
 AU Reimerdes, E. H.
 CS Inst. fuer Chemie der Bundesanstalt fuer Milchforschung, D-2300 Kiel,
 Federal Republic of Germany
 SO Deutsche Molkerei-Zeitung, (1978), 99 (15) 488, 490-493, 7 ref.
 DT Journal
 LA German
 AB Favourable and unfavourable aspects of temp. treatments of milk, required
 for purposes of bacterial control, are discussed. Thus, fairly severe
 heating, favoured where milk is intended for preparation of
yoghurt, can impair suitability of milk for renneting purposes by
 inducing denaturation of whey proteins and displacement of **calcium**
phosphate equilibrium. Prolonged chilling of milk can also
 adversely affect renneting, causing retarded coagulation and formation of
 a weak, poorly syneresing curd. While these faults appear to be largely
 reversible by subsequent rewarming of the chilled milk to 30-60.degree.C,
 the optimal combinations of pasteurization conditions, cooling and, where
 necessary, compensatory rewarming still remain to be established.
 CC P (Milk and Dairy Products)
 CT COOLING; HEATING; MILK; TEMPERATURE; **YOGHURT**; CHILLING; QUALITY;
 REWARMING; TEMP.

L7 ANSWER 11 OF 16 FROSTI COPYRIGHT 2002 LFRA
 AN 560749 FROSTI
 TI Milk proteins: biological and food aspects of structure and function.
 AU Holt C.; Roginski H.
 SO Chemical and functional properties of food proteins., Published by:
 Technomic Publishers, Lancaster, PA, 2001, 271-334 (many ref.)
 Sikorski Z.E.
 ISBN: 1-56676-960-4
 DT Book Article
 LA English
 AB The functional properties of milk proteins are reviewed. Milk protein
 composition is described highlighting the importance of genetic
 polymorphism and lactational and seasonal effects on composition. Casein
 structure, function and stability are discussed in detail including
 biological functions, molecular basis of casein functionality,
 rheomorphic characteristics, and casein micelles (size and volume, hairy
 layer, substructure, **calcium phosphate** nanoclusters
 and micelle stability). The whey proteins, beta-lactoglobulin and
 alpha-lactalbumin, are considered including their structural and heat
 denaturation characteristics. The structure and properties of
 immunogloblins present in milk are summarised briefly. The functional
 properties of milk proteins in cheese, **yoghurt** and some
 non-dairy foods are outlined. Product quality aspects are examined.
 Topics discussed include seasonal and lactational effects, effects of the
 biochemical status of raw milk (bacterial proteinases, milk plasmin and
 somatic cells), and the biological effects of milk proteins and peptides.
 The biological effects considered are antihypertensive peptides, opioid
 peptides, immunomodulatory effects, calcium-binding peptides,
 antimicrobial proteins including lactoperoxidase and lactoferrin,
 antimicrobial peptides including lactoferricins and casein antimicrobial
 peptides, antiviral activity and the cow as a factory of antibodies.
 Finally the modification of milk protein composition through gene
 transfer is briefly summarised.

SH DAIRY PRODUCTS
 CT ANTIMICROBIALS; CASEIN; CHEESE; COMPOSITION; DAIRY PRODUCTS; DEGRADATION;
 DENATURATION; ENZYMES; FUNCTIONAL PROPERTIES; GENETICS; LACTALBUMIN;
 LACTOFERRIN; LACTOGLOBULIN; LACTOPEROXIDASE; MILK; MILK PROTEIN; MILK
 PROTEINS; PEPTIDES; PROTEIN; PROTEINASES; PROTEINS; QUALITY; RAW MILK;
 REVIEW; WHEY PROTEINS; **YOGHURT**

DED 14 Aug 2001

L7 ANSWER 12 OF 16 FROSTI COPYRIGHT 2002 LFRA

AN 558987 FROSTI

TI Food additive slurry compositions and powder compositions and food compositions containing the same.

IN Kubota N.; Hojo H.; Itami K.

PA Maruo Calcium Co. Ltd

SO PCT Patent Application

PI WO 2001047376 A1

AI 20001220

PRAI Japan 19991224

DT Patent

LA English

SL English

AB A method for the preparation of a high-calcium and magnesium supplement that is readily dispersible and has good stability in liquids is described. The mixture comprises an arabinogalactan component with one of the following compounds: calcium carbonate, **calcium phosphate**, or dolomite. The preparation may be used to fortify a range of foods, including milk, **yoghurt**, juices, noodles and cookies.

SH FUNCTIONAL FOODS

CT CALCIUM ADDITIVES; DIETARY ADDITIVES; FORTIFICATION; MAGNESIUM ADDITIVES; MINERAL ADDITIVES; PATENT; PCT PATENT

DED 26 Jul 2001

L7 ANSWER 13 OF 16 FROSTI COPYRIGHT 2002 LFRA

AN 488127 FROSTI

TI Calcium fortified **yogurt** and methods of preparation.

IN Fleury A.R.; Funk D.F.; Patel M.T.; Vala W.D.

PA General Mills Inc.

SO PCT Patent Application

PI WO 9900021 A1

AI 19980630

PRAI United States 19970630

DT Patent

LA English

SL English

AB A **yoghurt** product is described that incorporates a **calcium phosphate** salt with reduced particle size. The process minimizes precipitation of milk protein, and does not require expensive sources of calcium. The **yoghurt** base is prepared by conventional fermentation. A concentrated slurry of **calcium phosphate** is prepared separately, and has a pH of 4.0-4.6. This is adjusted by addition of an edible acid. The slurry can be subjected to homogenization or a similar size-reduction step. It is then mixed with the **yoghurt** base to give a product with a total calcium content of 500-1500 mg/170 g **yoghurt**. The current US RDA for calcium is 1000 mg. The product has good taste and texture, and does not require a fruit ingredient. It has particular nutritional advantages for pregnant and middle-aged women and for individuals on low-calorie diets.

SH DAIRY PRODUCTS

CT APPLICATIONS; CALCIUM; DAIRY PRODUCTS; FERMENTED DAIRY PRODUCTS; FERMENTED FOODS; FORTIFIED DAIRY PRODUCTS; FORTIFIED FOODS; FORTIFIED **YOGHURT**; MINERALS; NUTRITIONAL VALUE; PATENT; PCT PATENT; PRODUCTION; **YOGHURT**

DED 2 Mar 1999

L7 ANSWER 14 OF 16 FROSTI COPYRIGHT 2002 LFRA

AN 483827 FROSTI

TI Calcium fortified **yogurt** and methods of preparation.

IN Fleury A.R.; Funk D.E.; Patel M.T.; Vala W.D.
PA General Mills Inc.
SO United States Patent
PI US 5820903 B 19981013
AI 19970630
NTE 19981013
DT Patent
LA English
SL English
AB A dairy product, e.g. **yoghurt**, that contains added calcium is described. It is economical to produce and has a good taste and texture. It is produced by adding **calcium phosphate**, with a small particle size, to the **yoghurt** base.

SH DAIRY PRODUCTS
CT **CALCIUM PHOSPHATE**; DAIRY PRODUCTS; FERMENTED DAIRY PRODUCTS; FORTIFIED DAIRY PRODUCTS; FORTIFIED FOODS; HIGH CALCIUM DAIRY PRODUCTS; HIGH CALCIUM **YOGHURT**; PATENT; PHOSPHATES; US PATENT;
YOGHURT
DED 8 Jan 1999

L7 ANSWER 15 OF 16 FROSTI COPYRIGHT 2002 LFRA
AN 321011 FROSTI
TI Multinuclear NMR study of the pH dependent water state in skim milk and caseinate solutions.
AU Mariette F.; Tellier C.; Brule G.; Marchal P.
SO Journal of Dairy Research, 1993, 60 (2), 175-188 (35 ref.)
DT Journal
LA English
SL English
AB The acidification of milk is involved in manufacturing processes for **yoghurt**, cheese and caseinate. It has been suggested that a better characterisation of this acid coagulation would improve the efficiency of process monitoring. The effects of decreasing pH on both proton and ¹⁷Oxygen relaxation rates of constituted skimmed milk and sodium caseinate solution were investigated in this study using NMR spectroscopy. Both the proton exchange mechanism and bound water were found to contribute to proton relaxation in skimmed milk. These effects are discussed. The authors conclude that micelle formation with colloidal **calcium phosphate** is the main phenomenon involved in the pH-dependent variation of the relaxation rate and excess hydration in skimmed milk micelles.

SH DAIRY PRODUCTS
CT CASEINATES; MILK; NMR; PH; SKIMMED; SKIMMED MILK; SPECTROSCOPY; WATER
DED 16 Jul 1993

L7 ANSWER 16 OF 16 FROSTI COPYRIGHT 2002 LFRA
AN 282446 FROSTI
TI Nutrient **yoghurt** from low lactose milk using a combined lactase-UF retentate procedure.
AU Rasic J.L.; Kosikowski F.V.; Bozic Z.
SO Milchwissenschaft, 1991, 47 (1), 32-35 (23 ref.)
DT Journal
LA English
SL English; German
AB The combined use of ultrafiltration and lactase treatment to reduce the lactose content of milk fortified with skimmed milk powder was investigated. The lactose content of the fortified milk was significantly reduced by this treatment and further decreased by fermentation during **yoghurt** manufacture. Addition of apple concentrate reduced the lactose and galactose contents in the **yoghurt** still more. Adding pectin to the milk balanced calcium losses during ultrafiltration and **calcium phosphate** added to the reconstituted

retentate minimised loss of phosphorus. Addition of apple concentrate to the **yoghurt** improved flavour and balanced potassium losses. The flavoured **yoghurt** had acceptable sensory and nutritional characteristics.

SH DAIRY PRODUCTS.
CT ENZYMES; FILTRATION; LACTASE; LACTOSE; MILK; MILK ENZYMES; NUTRITIONAL
VALUE; PROPERTIES; REDUCTION; SENSORY; SENSORY PROPERTIES; ULTRA;
ULTRAFILTRATION; **YOGHURT**
DED 25 Mar 1992